

scrap-dough pave

This bread is inspired by the pavé Alesian at Dominique Saibron's Paris bakery. It is a handy all-purpose shape, good for sandwiches and tartines. These breads freeze very well. I recommend underbaking them by about 5 minutes, cooling and freezing them, and then warming them up in a 350-degree oven as needed.

INGREDIENTS	BAKER'S %	METRIC WEIGHT
FINAL DOUGH		
Type 65 or equivalent flour (11 to 11.5% protein)	100	531g
Water	55	293 g
Unused Liquid Sourdough Starter (page 182)	20	106 g
Salt	2	11 g
Dry instant yeast (optional)	0.9	5 g

Start to Finish: 3 1/2 to 4 Hours

au tolyse: 20 minutes

knead: 10 minutes

first fermentation: 13/4 hours

final proof: 30 to 40 minutes

bake: 35 minutes

Makes two 473-gram loaves

1. **Make the final dough:** Combine the flour, water, and levain in the bowl of an electric mixer fitted with a dough hook. Mix with a rubber spatula until a rough dough forms.
2. **Autolyse:** Cover and let rest 20 minutes.
3. **Make the final dough:** Add the salt and yeast to the bowl. With the dough hook, mix on low (2 on a KitchenAid mixer) until the dough clears the sides of the bowl, about 10 minutes.
4. **First fermentation:** Use a dough scraper to transfer the dough to a lightly oiled, clear 4-quart container with a lid. Turn the dough over so all sides are oiled. Cover and let stand at room temperature until increased in volume by about 25 percent, about 45 minutes. Turn the dough out onto a lightly floured counter. Pat it into a 6- by 8-inch rectangle and fold like a business letter. Slide both hands under the dough and flip it over so the folds are underneath. Slip it back into the container, cover, and let stand until it increases in volume by about 50 percent, another 1 hour.

5. About 1 hour before baking, place a baking stone on the middle rack of the oven and a cast-iron skillet on the lower rack. Preheat the oven to 450 degrees.

6. **Final proof:** Cover a baker's peel or rimless baking sheet with parchment and dust with flour. On a lightly floured countertop, gently pat the dough into a 6- by 12-inch rectangle. Cut to divide into two 6-inch squares. Place the dough pieces, top sides down and 3 inches apart, on the parchment. Lift the parchment paper between the loaves, making a pleat and drawing the loaves close together. Alternatively, use baker's linen instead of parchment. Tightly roll up two kitchen towels and slip them under the parchment paper on the sides of the outer loaves to support each square. Lightly dust with flour and drape with plastic wrap. Let rise until pillowy, 30 to 40 minutes.

7. **Bake:** Uncover the breads, remove the rolled-up towels, and stretch the parchment paper out so that it is flat and the loaves are separated. With a large spatula, flip the breads over. Slide the loaves, still on the parchment, onto the baking stone. Place 1 cup of ice cubes in the skillet to produce steam. Bake until the loaves are golden brown, about 35 minutes. Slide the loaves, still on the parchment, onto a wire rack. Cool completely. Store in a brown paper bag at room temperature for up to 2 days.

Note for Professional Bakers

The length of the first fermentation will depend on the level of maturation of the levain. When working with immature levain, the first fermentation will be longer to compensate for its lack of acidity. For an almost ripe levain, the first fermentation should be shorter to avoid an excess of acidity in the final dough.

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